E3900i Induction Wok

USER INSTRUCTIONS

CAUTION - READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE!

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - CONTROLS and OPERATION

SECTION 3 - CLEANING and MAINTENANCE

This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the data plate.

The appliance MUST BE installed by a competent person in compliance with the INSTALLATION AND SERVICING INSTRUCTIONS and National Regulations in force at the time.

UK regulations are listed on the front of the Installation and Servicing Instructions.

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

WARNING - THE APPLIANCE MUST BE EARTHED.

Upon receipt of the instruction manual, the installer must notify the responsible person(s) with regard to correct operation and maintenance of the unit. This equipment is ONLY INTENDED FOR PROFESSIONAL USE and to be operated by QUALIFIED PERSONS.

It is the responsibility of the Supervisor or equivalent to enure that any user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the unit will, by necessity, become VERY HOT to the extent that burning could occur if these are touched accidentally.

Upon receipt of the User's Instruction manual, the installer should instruct the responsible person(s) of the correct operation and maintenance of the unit.

WEEE Directive Registration No. WEE/DC0059TT/PRO
At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licenced waste handler.
Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

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HEAD OFFICE AND WORKS
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SERVICELINE CONTACT
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T100826 Ref.1

SECTION 1 - GENERAL DESCRIPTION

The unit comprises a single glass ceramic bowl to accommodate a wok utensil. It is mounted upon bench legs as standard. A purpose designed stand is available.

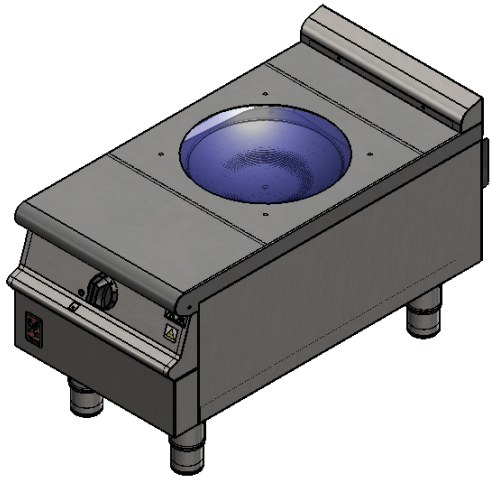


Figure 1

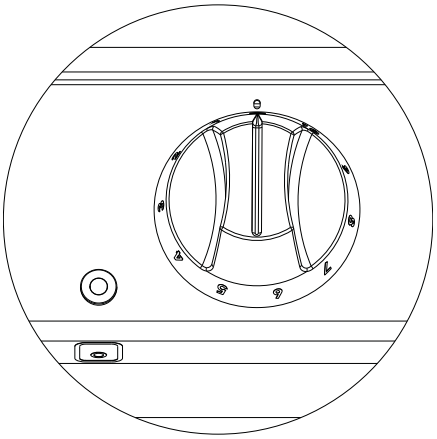


Figure 2

SECTION 2 - SAFETY and OPERATION

WARNING

IF GLASS-CERAMIC BOWL IS CRACKED OR BROKEN, IMMEDIATELY DISCONNECT UNIT FROM POWER SUPPLY AND CONTACT A SERVICE AGENT

PERSONS WITH PACEMAKERS SHOULD CONSULT THEIR G.P. BEFORE OPERATING THIS APPLIANCE. THIS UNIT OPERATES AT 18 - 40KHz AND THIS MAY AFFECT OLDER TYPES OF PACEMAKER.

The air intake filter MUST be in position during operation. It should also be cleaned regularly.

DO NOT obstruct air filter entry below front of appliance or flue exit at rear.

This unit must be installed by a suitably qualified person.

A mains input connecting cable is not supplied with unit. Suitable cables should be provided by the installer.

Items such as rings, watches, bracelets etc worn by user could become hot when in close proximity to cooking zone.

Do not place credit cards, etc. in or around the bowl as data could be wiped from any such article.

Never leave unit unsupervised when in use.

Never place cloths etc. over appliance rear. This may impede flue outlet and cause unit to overheat.

OPERATION

Position a suitable wok utensil upon cooking zone.

Add cooking medium *(oil, etc.)* to wok. Turn control knob to desired setting to commence. *(See Figure 2)*

The utensil may be removed during cooking however, if it is lifted more than 15 - 20mm above cooking zone, the pan detection feature may momentarily cut power. **This is normal** and power will resume when the wok is lowered back into the zone indent.

Always turn control off after use. NEVER use pan detection as a method of power control.

Using the correct type of wok is essential for proper operation. Suitable utensils are made of ferrous material such as magnetic stainless steel, steel and cast iron.

Use a magnet to test suitability. If magnet sticks to base then the wok will be suitable. This however, only tests function, not quality.

Minimum diameter of a suitable wok is 120mm.

If the pan base is damaged or distorted, replace it immediately as such deformation will affect performance.

Pan base and cooking zone indent should be free of debris at all times.

A guide to the correct use of pans and cooking zones is listed below:-

Figure 3

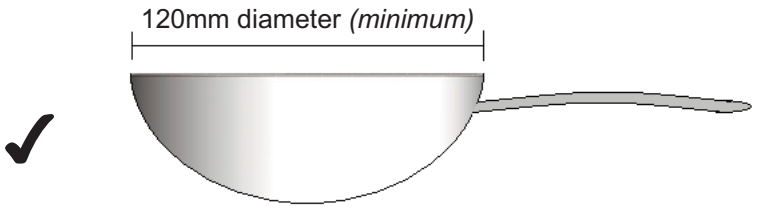
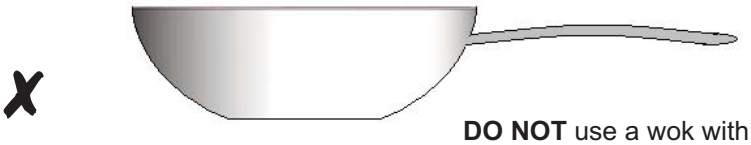
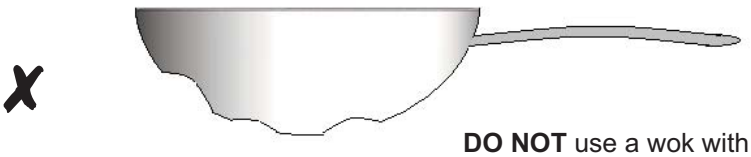


Figure 4



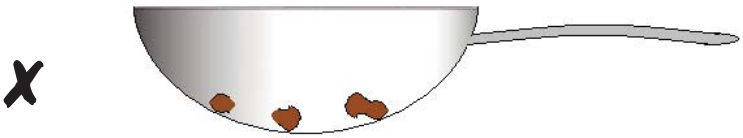
DO NOT use a wok with a flat base.

Figure 5



DO NOT use a wok with a damaged or uneven base.

Figure 6



ENSURE base of wok is clean and free of debris.

Figure 7

When wok is located, green LED will illuminate.

When wok is moved/rotated during use, the LED may flash. This indicates power is momentarily off. This occurance is normal and power will resume when wok is returned to bowl.

SECTION 3 - CLEANING and MAINTENANCE

It is important to clean the air intake filter regularly.

The filter is located below body at front centre. It can be removed by sliding out of the front. Clean using hot, soapy water and re-fit after drying. *(Refer to Figure 5)*

Failure to clean the filter regularly may cause problems which will not be covered by warranty.

The air intake filter MUST ALWAYS BE IN POSITION during operation!

The wok indent can be wiped clean using a damp cloth and warm, soapy water. For heavy stains, use a scraper whilst zone is still warm then wipe down when cool with a damp cloth.

NEVER USE a spray jet to clean this appliance.

ERROR CODES

DO NOT remove or attempt to repair or replace ANY part or parts of this appliance other than the air intake filter.

If an error occurs within the unit, the control panel LED will flash to indicate an error code.

There will be one long flash followed by a series of shorter flashes. The number of *"short"* flashes corresponds to the number in the *"code"* column of the Error Code Table - ie. 5 short flashes corresponds to error code **05 - Control Unit Failure.**

The error code list on pages 5 and 6 will help identify the faulty component.

In the *"action by user"* list, you should follow the action listed, **before contacting a Service Engineer.**

Key to unit symbols

Non-ionizing, electro-magnetic radiation.

Dangerous voltage

Equipotentiality

SECTION 5 - TROUBLESHOOTING

Note: Most faults can be rectified by simply switching unit off for 10 seconds. After this time, turn power back on at mains supply.

If fault continues to occur after this action, refer to table. This will provide a solution to rectify condition.

ERROR CODE TABLE

If any fault occurs during use, an error code corresponding to the table details will be displayed as a series of flashes.

For example, 5 short flashes followed by a long flash would indicate error code 0.

The codes will assist to determine unit faults and the actions required to remedy any such fault.

Note: most errors can be rectified by simply switching the unit off at the main supply for 10 seconds and switching back on.

Code	Error	Cause	Action	U / E
01	Pan detection error	Use of unsuitable wok material Re-set required Defective coil	Use suitable wok. Switch unit off for 10 seconds, then on. Engineer required.	User Engineer
02	No coil current	Re-set required Coil failure	Switch unit off for 10 seconds, then on. Engineer required.	User Engineer
03	Excessive generator temperature	Re-set required Air flow / filter blocked Excessive ambient temperature Generator error	Switch unit off for 10 seconds, then on. Clean filter/remove obstruction. Ventilate working area. Switch off. Allow to cool. Replace generator.	User Engineer
04	Excessive cooking zone temperature	Re-set required Wok empty or too hot Wok base damaged Faulty temperature sensor *(constantly recording ambient)*	Switch unit off for 10 seconds, then on. Check wok has not boiled dry or is empty. Check/replace wok. Engineer required.	User Engineer
05	Control failure	Faulty control or incorrect wiring	Switch unit off for 10 seconds. Check control connections to generator. Replace control assembly.	User Engineer
06	Internal temperature of generator excessive	Re-set required	Switch unit off for 10 seconds, then on. Refer to Fault 03.	User Engineer
07	Cooking zone temperature sensor	Reset required	Switch unit off for 10 seconds, then on Check sensor connections. Replace coil assembly. Refer to Fault 04.	User Engineer
08	Mains supply failure	Re-set required Fault with mains supply	Switch unit off for 10 seconds, then on. Check mains supply.	User Engineer
09	N/A	N/A	N/A	

Code	Error	Cause	Action	U / E
10	Communication error	Re-set required Failure on LIN or CAN-Bus	Switch unit off for 10 seconds, then on. Engineer required.	User Engineer
11	Initialisation error	Re-set required Software failed when initialising hardware	Switch unit off for 10 seconds, then on Wait. Generator will re-set every 30 seconds. Engineer required.	User Engineer
12	Current reading failure	Re-set required Generator detects that current does not reflect what controls require	Switch unit off for 10 seconds, then on Engineer required.	User Engineer
13	Mains connection error	Re-set required Mains voltage is too high or too low	Switch unit off for 10 seconds, then on. Engineer required.	User Engineer
14	Mains connection error	Re-set required Mains voltage is too high or too low	Switch unit off for 10 seconds, then on. Engineer required.	User Engineer
15	Coil electrical circuit self protected	Re-set required Refer to Fault 04	Switch unit off for 10 seconds, then on. Refer to Fault 04.	User Engineer